

Old-Fashioned Peanut Butter Cookies

2½ cups unsifted flour

1 tsp baking powder

1 tsp baking soda

¼ tsp salt

1 cup Mazola® margarine

1 cup SKIPPY® Creamy
or Super Chunk™ Peanut Butter

1 cup sugar

1 cup firmly packed brown sugar

2 eggs

1 tsp vanilla

Stir first 4 ingredients; set aside. In large bowl with mixer at medium speed, beat margarine and peanut butter until smooth. Beat in sugars until blended, then eggs and vanilla. Add flour mixture; beat until well blended. If necessary, chill dough. Shape into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten slightly and decorate with candied cherries, or flatten with fork dipped in colored sugars. Bake in 350°F oven 12 minutes or until lightly browned. Remove from cookie sheets. Cool on rack. Makes 6 dozen.

*See mail-in e

any length

Salon

WINE